

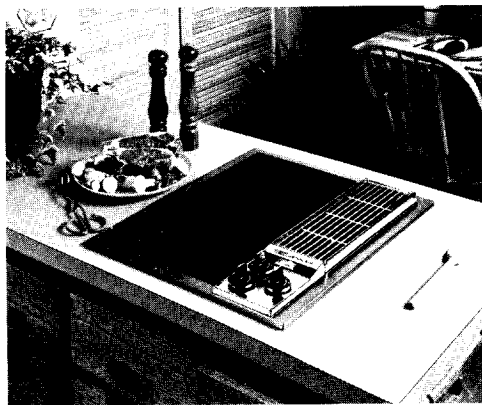
**JENN-AIR**



**Use and Care Manual**

# **Convertible and Non-Convertible Cooktops**

**MODELS G102 - C101 - C202 - C221 - C301**





# **SAFETY PRECAUTIONS**

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## **Read before operating your cooktop**

All appliances — regardless of the manufacturer — have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Flammable materials should not be stored near surface units.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to heating element will also improve efficiency and performance.

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10. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
  11. On conventional element ranges make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
  12. Do not use aluminum foil to line surface unit drip pans or grill basin. Installation of these liners may result in an electric shock or fire hazard.
  13. Glazed cooking utensils — only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such utensils as you know have been approved for this purpose.
  14. Utensil handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the utensil.
  15. Do not soak or immerse removable heating elements in water.
  16. CAUTION — Do not store items of interest to children in cabinets above a cooktop — children climbing on the cooktop to reach items could be seriously injured.
  17. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns — among these surfaces are the cooktop.
  18. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Jenn-Air Service Contractor.
  19. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
  20. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
  21. Keep all switches “OFF” when unit is not in use.
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## About your Jenn-Air

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Your Jenn-Air cooktop offers new vistas in food preparation. The countertop grilling of meats, fish or fowl is one of the most attractive and succulent methods of preparing these foods . . . a unique flexibility made possible by Jenn-Air's patented integral ventilation system.

Since this manual explains how you can obtain the best use of your Jenn-Air, *it is essential that you follow the instructions carefully.* This will enable you to more fully enjoy and properly maintain your Jenn-Air and will assure you of achieving the finest cooking results from the foods you prepare . . . year after year.

Should you have any questions about cooking with your Jenn-Air appliance write:

**Consumer Services Department**  
**Jenn-Air Company**  
3035 Shadeland Avenue  
Indianapolis, IN 46226-0901



# Ventilation System

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop, grill and grill accessories.

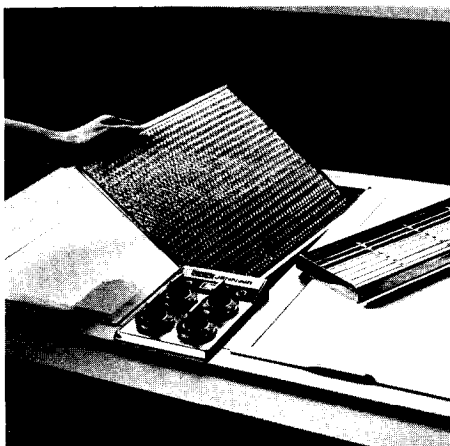
Regular use of this system will insure a more comfortable and less humid kitchen which is free of heavy cooking odors and fumes that normally create a frequent need for cleaning and redecorating.

## Using the Ventilation System

- To operate the ventilation system manually, push the on/off switch located in front of the ventilation grille.
- The ventilation system will operate *automatically* when the grill element is in use.
- Besides using the ventilation system to remove cooking vapors and fumes, it can be used to cool baked pies, cakes or hot utensils. To cool an item, set it on the ventilation grille and turn on the fan. The air being pulled over the item will quickly cool it. Be careful not to cover the entire ventilation grille.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.



# Cleaning the Ventilation System



Surface Area



Under Counter

## Surface Area

**Ventilation Grille:** The surface grille lifts off easily. Wipe clean or wash in sink with mild household detergents. May be washed in dishwasher.

**Filter:** Turn off ventilation system before removing. Turn filter retainer clip to remove filter. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and liquid dishwashing detergent or in dishwasher.

**IMPORTANT:** Filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side of the vent opening and the bottom of the filter should rest against the right side of the vent chamber at the bottom. *DO NOT OPERATE* system without filter. If filter is flat against the fan wall, ventilation effectiveness is reduced.

**Ventilation Chamber:** This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. May be cleaned with paper towel, damp cloth, or sponge and mild household detergent.

## Under Counter

**Grease Jar:** A grease jar is located below each cooking bay area (under the counter) which features grilling capability. Check periodically to prevent grease spilling over. Unscrew and remove. If jar is broken, replace with any heat tempered jar, such as a canning jar, which has a standard screw neck.

**Serial Plate:** DO NOT CLEAN.

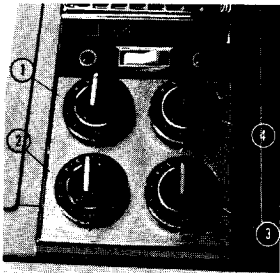


# Surface Controls

The variable heat controls for the cooktop cartridges and grill element provide flexibility in heat setting selection.

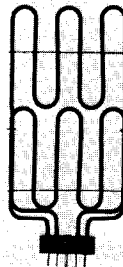
## To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the OFF position), push down on control knob and turn in either direction to desired heat setting.
- When control is in any position, other than OFF, it may be turned in any direction without pushing down.
- A red indicator light will glow when a surface heating element is ON. There is a light for each cooking bay area.



## Control Locations

1. Left rear heating element or grill
2. Left front heating element or grill
3. Right front heating element or grill
4. Right rear heating element or grill



Energy-Saver

**Note:** The "Energy-Saver" grill element (above, right) is included with some cooktops or may be purchased as an option. This permits utilizing only half of the grill area, if desired, or using different heat settings for the front and rear position of the element. When using this element, both cooktop controls, front and rear, must be turned on in order to use the *full* grill area. This element cannot be used with model G102. For model C202 (with standard grill element) left rear heating element controls grill.

## Suggested Control Settings

The size and type of utensils and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical voltage may also vary; this will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with your cooktop.

- HI** A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. Use for most grilling.
- 7-10** (Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.
- 5-6** (Medium) For foods cooked in a double boiler, sautéing, slow boil of large amounts of food.
- 3-4** (Medium Lo) To continue cooking foods started on higher settings.
- LO-2** Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

The heat controls offer flexibility in heat setting selection. On settings other than HI, you may adjust the controls above or below the numbered setting for best results. This applies to settings when using cooktop cartridges or when using the grill or any of the grill accessories. Suggested settings are provided as general guidelines.

## Cleaning and Removing Control Knobs

To remove knobs, turn to OFF position. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace knobs, match flat part of knob opening with the spring on the shaft, returning in OFF position.



# Using Cooktop Cartridges

Cooktop cartridges, either conventional coil, glass-ceramic, solid element or induction, can be installed in certain cooktops.



## To Install Cartridges

1. If the grill element, grill-rocks or grates are in place, remove before installing a cooktop cartridge. Clean grill basin of any grease accumulation. (See page 20 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, first be sure control knobs are turned OFF. Position the cartridge terminal plug towards the terminal receptacle.
3. Slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged.
4. Lower the opposite end of the cartridge into the cooktop until it is flush with the surface. Your cooktop is now ready to use.

## To Remove Cartridges

1. Control knobs must be in the OFF position and the cartridge should be cool.
2. Lift up on the "tab" located on the cartridge until top of cartridge clears the opening on the cooktop by about 2 inches. Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.
3. To disengage terminal, hold cartridge by the sides and slide away from the terminal receptacle. Lift out when fully unplugged.

## To Store Cartridges

1. A storage tray, Model A350, is available and can be used for storing a cartridge.
2. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of the glass-ceramic cartridges since this could damage or mar the surface.





# Conventional Coil Cooktop

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For best results, most efficient use of electricity and to prevent damage to the conventional coil elements, select cookware as described below.

The variable control setting allows flexibility in selecting desired heat. The HI setting should be used only to start cooking. The control should then be turned to a lower setting. Energy can be saved by avoiding unnecessary rapid boiling of foods and covering utensils when bringing water to a boil. Use the lowest setting possible to maintain correct frying temperature to avoid excessive splattering. Use a tight fitting lid on utensils to speed cooking.

Retained heat in the elements can be used to finish cooking.

Do not allow pans to boil dry as this could damage both the cooktop and pan.

## Selecting Proper Cooking Utensils

- *Select cookware with flat bottoms.* Flat bottom pans are the fastest and best conductors of heat and provide the most consistent and satisfactory results. The entire bottom of the utensil should touch the heating element evenly. Avoid using utensils with convex, concave or irregular bottoms. A utensil which is not flat receives the most heat at the point of contact, which causes "hot spots" and uneven heat distribution. Hot spots can result in scorching or burning of the food. Uneven heat distribution slows the cooking process and wastes energy.
- To determine if a utensil is flat, lay a straight edge ruler against the bottom.
- Do not use a wire trivet or any kind of heat retarding pad between the utensil and element. Reduce the heat control setting instead.
- Do not use utensils that extend more than 1 inch on either side of the element. (See exceptions for canning on page 11.) Use the correct size pan for the size of the heating element.
- *Do not use large diameter canners or utensils except when boiling water or canning.* Sauce mixtures, syrups and fried foods all cook at much higher temperatures than boiling water and could eventually reflect damaging heat to the adjacent component parts of the cooktop, shorten life span of heating element, damage and discolor drip pans or cause impossible to clean spots on metal surfaces. These problems are increased when the HI setting is used excessively with oversized cooking utensils.
- Do not use any vessel with a turned down flange around the bottom.
- Special cooking equipment without flat bottoms, such as the Oriental wok, *should not be used on the cooktop. Only use the Jenn-Air accessory, Model A140, on the cooktop.* It has a special heating element designed to eliminate problems associated with using traditional round bottom woks on the conventional coil cartridge, such as shortening the life of the heating element.

## Cleaning the Conventional Coil Cooktop

The cooktop cartridge does not need to be removed for normal cleaning.

*Never immerse cartridge in water to clean.* This can damage wiring. A drain hole within the cartridge permits drainage of normal spills into the porcelain drain pan where it will drain into the grease container. Interior and bottom of cartridge may be wiped clean with detergent solution if necessary.

Cartridge terminals, if dirty, may be polished with S.O.S. pad, but must be cleaned thoroughly of soap and dried thoroughly before being inserted into the cooktop.

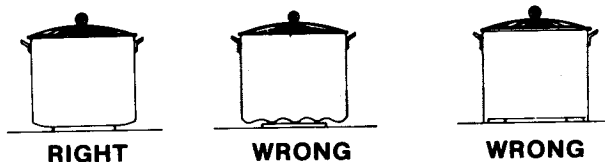
**Heating Elements:** Under normal conditions, most soil will burn off elements. The heating elements unplug for your convenience in cleaning the drip pans. Lift slightly and pull away from receptacle. **DO NOT IMMERSER IN WATER.** To replace elements, push completely into the receptacle. Make sure the elements fit flat inside the chrome bowl.

**Drip Pans:** To keep the like-new appearance, *clean frequently and never allow anything to burn on twice.* Remove soiled pans (first remove heating element). Clean lightly soiled pans with soap and water or clean in dishwasher. Difficult to remove spots can be cleaned by rubbing lightly with soapy S.O.S. pads or nonabrasive cleansers such as Bon Ami. To help release burned on soil, soak in a solution of 1/2 cup ammonia and 1 gallon warm water or boil in 2 quarts of water for 20 minutes. (All drip pans cannot be boiled at once because element being used must have a drip pan in place.) Do not use abrasive cleansers, steel wool or cleansers not recommended for use on chrome. A bluing of the drip pans indicates improper utensil selection and/or using excessively high heat and cannot be removed.

**Stainless Steel Areas:** See page 12 for cleaning instructions for stainless steel areas.

**NOTE:** If excessive spill-over occurs, check the grease container.

## Home Canning



Canning should be done on the conventional coil element *only*. Canning element accessory, Model A145, makes it possible to use large oversized, flanged or rippled bottom utensils with conventional coil cartridge.

### Follow These Procedures When Canning

- Bring water to boil at HI setting; after boiling has begun, reduce heat to lowest setting that will maintain boiling.
- Make certain canner fits over center of surface unit and *is not* supported by the rim of the cartridge. If it cannot be centered properly, use a smaller diameter utensil.
- Flat-bottomed canners give the best canning results. Canners with other than flat bottoms, such as flanged or rippled bottoms (often found in enamel ware) should not be used.
- Use canning recipes from a reputable source such as the manufacturer of your canner, manufacturers of canning jars and the U.S. Department of Agriculture Extension Service.
- Remember that canning is a process that creates large amounts of steam. Be careful and follow equipment instructions to avoid burns from steam or hot utensils.
- Remember that if your area has low voltage at times, canning may take longer than indicated by the directions.

# Cleaning your Stainless Steel Cooktop

Stainless steel tends to more readily show heat discoloration than other cooktop materials, but this discoloration is removable. Heat discoloration is caused by using oversized utensils, such as canners or stock pots that extend more than one-inch beyond the edge of the heating element, or by using utensils that are not flat, such as ones having rippled or warped bottoms, along with the prolonged use of the high heat setting. Follow the directions below for removing the golden discoloration. A really good cleaning with recommended cleansers such as Zud tends to reduce the tendency to discolor.

## Cleaning instructions for stainless steel areas:

- Before using the cooktop, remove all pieces of plastic covering the top. Use a glass cleaner to remove any film residue from the top and inside the rim area supporting the drip pan. If residue is left on cooktop, it can be burned onto cooktop and be difficult to remove.
- To clean light soil, wipe with soapy cloth or nonabrasive cleanser, such as Soft Scrub. Rinse, buff with soft cloth; polish with glass cleaner if necessary.
- To clean moderate soil or discoloration of the surface (excessive heat will cause a golden discoloration), clean with Shiny Sinks, Zud, Bar Keepers Friend, or Luneta (Jenn-Air Model A912, Part No. 712191). With a sponge or cloth, rub cleanser with the grain to avoid streaking the surface. Rinse well, buff dry; polish with a glass cleaner if necessary to remove cleanser residue and smudge marks.
- Heavy soil, such as burned on food soil, can be removed by first cleaning as per the instructions for moderate soil. Stubborn stains can be removed with a damp Scotch-Brite scour-pad; rub evenly with the grain to avoid streaking the surface. Rinse well, buff with dry cloth; polish with glass cleaner if necessary to remove cleanser residue and smudge marks. Scotch-Brite is also useful in buffing and removing minor scratches.
- Stubborn food stains may also be removed by spraying with Easy-Off oven cleaner. Allow to set overnight, then rinse. If stains remain, clean with recommended cleansers such as Zud, Luneta (Jenn-Air Model A912, Part No. 712191), or Scotch-Brite scour-pad. **CAUTION:** When using Easy-Off, avoid spraying areas other than the stainless steel such as the area under drip pans, ventilation air grille, control knob area, areas around cooktop. *Immediately wipe up any spray from these areas with a damp cloth.* Read the manufacturer's precautions on using oven cleaners. The caustic materials in these products will discolor materials such as aluminum, brushed or chrome plate. Hint: Easy-Off can be used to clean the porcelain grill basin area.
- Be very careful not to get cleanser or water into the wiring in the receptacle area.
- Hint: for ease in cleaning the stainless steel cooktop cartridge when it is moderately or heavily soiled, remove cartridge from cooktop and work near the sink area. *Do not immerse the cartridge or heating elements in water.* Be very careful not to get cleanser or water into the wiring in the receptacle area.



# Glass-Ceramic Cooktop

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For best results, always use proper cookware as described below. Utensils should match the size of the heating element. The utensils should be made of a material which conducts heat well and does not warp after heating, such as heavy duty aluminum and stainless steel.

Different utensils and different amounts of food being prepared will affect the temperature control setting. (See page 8 for typical control settings.) *For fastest cooking*, start with the surface control on HI for one minute; then turn the control to the lower desired setting. Covering utensils, whenever possible, speeds cooking and is more energy efficient.

Glass-ceramic retains heat for a longer period of time than a conventional coil element. Consequently, if water is brought to a boil at the HI setting, it will continue to boil rapidly for a minute or so after being turned to a lower heat setting. In the event of a potential boil over, move the utensil to a cool element or from the cooking surface.

A benefit of the retained heat feature of glass-ceramic cooktops is that the heating element can be turned off several minutes before the food is done and the retained heat can be used to finish cooking the food or for keeping the food warm until ready to serve.

## Selecting Proper Cooking Utensils

- *Select cookware with flat bottoms.* Flat bottom pans are the fastest and best conductors of heat and provide the most consistent and satisfactory results.
- To determine if the utensil is flat, place the edge of a ruler on the bottom. Hold up to the light. No light should be visible between the edge of the ruler and the pan. *Reject* any pans that do not fit flush against ruler's edge.
- Avoid utensils with convex, concave, or those that have irregular bottoms, such as those with rims or ripples. These utensils not only cause the element to cycle off but can also cause stains which may be difficult or impossible to remove.
- Test cast ironware since all are not flat. Also be cautioned against possible "impact damage" should the heavy utensil be dropped on the glass-ceramic surface.
- *Do not use utensils* of a diameter that permits either side of the bottom to rest on any rim portion of the cooktop cartridge. Large utensils, such as pressure canners or oversized skillets, should be used *only* on conventional coil or induction cartridges if they do not meet this test. For tips on canning, see page 11.

# Cleaning the Glass-Ceramic Cooktop

## Save on Clean-up Time

- Make sure bottoms of cookware utensils are always clean and dry. Before using utensils on the glass-ceramic cooktop for the first time, and periodically as needed, clean the bottoms with scouring pads or other cleansers. Rinse and dry thoroughly. Soil from the utensil bottom can be transferred to the cooktop surface.
- Make it a practice to wipe cooktop surface with a *clean* damp cloth or paper towel *before* each use; dry thoroughly. Invisible spatters, dust specks, cleansers or water can cause stains that appear after unit is heated. A sponge or dishcloth which is not clean will leave film and soil laden detergent water which may cause stains on surface after area is heated.
- Use correct heat settings and cookware large enough to hold food and liquid to prevent boil overs and spattering.
- When frying, use a spatter shield to reduce spattering.
- If a bad spillover occurs while cooking, spills may be cleaned from the cooktop while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe with a clean damp towel. Be careful to avoid burns from steam or hand touching the hot cooktop.

### **IMPORTANT**

- Do not use the glass-ceramic cooktop as a cutting board.
- Do not use or place plastic items anywhere on the cooktop.
- Do not use cartridge in the event a break has occurred. Call an authorized Jenn-Air Service Contractor.
- Do not slide or scrape aluminum utensils across the cooktop since this may cause marks or pits in surface which are permanent.
- Do not slide heavy metal utensils across surface since these may scratch the surface.
- Do not cook foods directly on cooktop.
- Do not use aluminum foil, disposable foil pans (such as those packaged with popcorn) or foil wrapped food bundles on cooktop since this can permanently mark the surface.
- Do not allow pan to boil dry as this could damage the cooktop and the pan.
- Do not use trivets or any kind of heat retarding pad under cooking utensils.

## Daily Care

- After cooktop has cooled, remove any spillover or spatter.
- The cartridge does not need to be removed from the cooktop for normal cleaning. If removed, bottom may be wiped clean with damp cloth. If electrical terminals on cartridge are cleaned, dry them thoroughly before using.
- For general daily cleaning and light surface soil, wash surface with solution of water and any of these cleansers: dishwashing liquid such as Ivory or Joy, baking soda, fine polishing powders such as Bon Ami, or commercial ceramic cooktop cleansers. Wipe with clean damp cloth or paper towel. Rinse and dry thoroughly.
- To remove residue from burned on spills, make a paste of water and baking soda or Bon Ami, Bar Keepers Friend, Comet, Shiny Sinks or nonabrasive soft scrubbing cleansers. Scrub with paper towels, nylon or plastic scrubber, such as Tuffly. Rinse and dry thoroughly. If stain is not removed easily, allow paste to remain on surface for 30 to 40 minutes. Keep moist by covering with wet paper towel.
- To remove burned on spot, use a single edge razor blade. Place blade edge on cooktop at 30° angle; scrape off spot. Clean remainder of soil with method described above.
- To remove moderate to heavy stains, remove cartridge from cooktop (to prevent unit from being turned on). Make a paste of Bar Keepers Friend and water. Apply to stained area. To keep paste moist, cover with clear polyester sheet, such as Reveal and Glad. Allow to remain overnight. Rinse surface and dry thoroughly. If stain is not completely removed, repeat procedure.
- See page 12 for cleaning instructions for stainless steel trim.

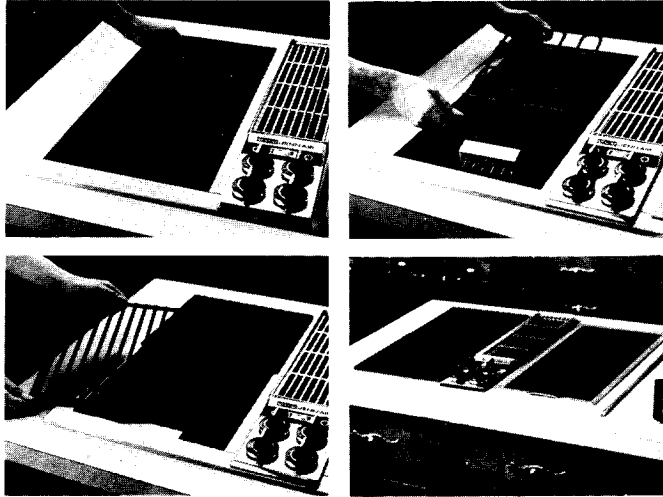
### **IMPORTANT**

- For cleaning: *Do Not* use soap pads containing metal fibers such as steel wool or S.O.S. pads, oven cleaning compounds, rust stain removers, abrasive cleansers or other cleansers not specifically recommended for use on glass-ceramic.
- *Never immerse your cooktop cartridge in water.* This could damage internal wiring.



# Grilling

The grill accessory consists of two black grill grates, a grill element and two grill-rocks.



## To Install Grill

1. Before installing grill components, be certain surface controls are in the OFF position.
2. Place the two grill-rocks into an empty grill basin with their handles running parallel to the front of the cooktop. These grill-rocks must be used since they support the grill element.
3. Position the grill element with the terminal plug towards the terminal receptacle. Slide the element towards the receptacle until the terminal plug is completely engaged.
4. The grill element should now rest on the handles of the grill-rocks.
5. Place the black grill grates on the top of the cooktop.

**NOTE:** The cooking area on the extreme right of model C301 accepts cooktop cartridges only.

## To Remove Grill

1. Remove grill components once they are cool. Be sure control switches are in the OFF position.
2. To remove grill element, pull away from receptacle until it is unplugged. Do not lift the element while it is engaged in the receptacle since this could damage the terminal.
3. A storage tray, Model A350, is available for purchase and can be used for storing the grill assembly.

## Installing Other Accessories

1. Remove the two black grill grates from the grill. Now you are ready to use the optional grill accessories.
2. Review the instructions for installing and using the accessories that are packaged with the accessory.

## Using the Grill



- Before using the grill for the first time, wash grill grates in hot soapy water; rinse and dry.
- Precondition new grates and grill-rocks by brushing with vegetable oil or spraying with a non-stick coating such as Pam. This procedure should be repeated after cleaning in a dishwasher since the detergent removes seasoning.
- For easier clean-up, as well as preventing meats from sticking to grates until they are seasoned, spray grates, grill-rocks and grill basin with a non-stick coating.
- Preheat grill on HI setting for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow a bright cherry red.
- *Excessive amounts of fat should be trimmed from meats.* Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat can create cleaning and flame-up problems.
- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on grill grates.* Excessive flame-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

### **Should excess grease cause sustained flame-up**

1. Immediately turn grill heat control switch to OFF position.
2. Turn on FAN manually.
3. Remove meat from grill.

#### **IMPORTANT**

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow grill-rocks to become overloaded with grease. Clean frequently.
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flame-ups.



# Grill Guide

Season grill grates. Preheat grill on HI, 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (½ - ¾") Rare Medium Well	HI HI HI	9 to 12 minutes 12 to 19 minutes 16 to 23 minutes	Turn after 5 to 6 minutes. Turn after 6 to 9 minutes. Turn after 8 to 11 minutes.
Steak (1 - 1½") Rare Medium Well	HI HI HI	10 to 17 minutes 19 to 26 minutes 24 to 32 minutes	Turn after 5 to 8 minutes. Turn after 9 to 12 minutes. Turn after 12 to 16 minutes.
Hamburgers (½ - ¾")	10	15 to 25 minutes	Turn after half the time
Pork Chops Fully-cooked Smoked Pork Chops Ham Slices Pork Ribs	9-10 HI 10 10	30 to 40 minutes 10 to 15 minutes 15 to 20 minutes 50 to 60 minutes	Turn occasionally. Turn once. Glaze if desired. Turn once. Turn occasionally. Brush with barbecue sauce during last 15 minutes.
Fully-cooked Sausages Hot Dogs, Brats, Polish Fresh Sausage Links Patties (3-inch diameter) Italian Sausage	HI 10 9 9	5 to 10 minutes 10 to 15 minutes 20 to 25 minutes 20 to 25 minutes	Turn once. Turn occasionally. Turn after half the time. Pierce casing with a fork. Turn once.
Lamb Chops	9-10	25 to 35 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken Pieces: Bone-in Boneless Breasts  Wings  Cornish Hen (halved)	10 10  10  10	45 to 60 minutes 25 to 35 minutes  20 to 25 minutes  35 to 40 minutes	Turn occasionally. Start Skin side down, turn occasionally. Turn frequently. Brush with marinade or glaze during last 5 minutes. Turn occasionally.
Fish Small, Whole (1½")  Salmon Steaks (1")  Fillets (½") (with skin on)  Lobster Tails  Shrimp (skewered)	9  9  9  8-9  9	20 to 25 minutes  25 to 30 minutes  10 to 15 minutes  20 to 30 minutes  10 to 15 minutes	Brush with butter. Turn after half the time. Brush with butter. Turn after half the time. Start skin side down. Brush with butter. Turn after half the time. Baste with butter. Turn occasionally. Turn and brush with butter or marinade frequently.
Garlic Bread Hot Dog, Hamburger Buns	HI HI	2 to 3 minutes 1 to 2 minutes	Turn after half the time.

## Grilling Tips

With your Jenn-Air grill and accessories, literally any food you've considered "at its best" when prepared outdoors over charcoal can now be prepared indoors with less fuss and great flavor.

Many grilling ideas are contained in Jenn-Air's Cookbook, *Complete Cooking With Jenn-Air*. There are also many cookbooks containing recipes for outdoor grilling which can be used on a Jenn-Air.

The following suggestions are good rules to follow and will increase your enjoyment of the equipment.

- Be sure to follow directions on page 17 for using the grill.
- Suggested cooking times and control settings are *approximate* due to variations in meats and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- Use the Energy-saver grill element for grilling small amounts of food on half of the grill or for keeping cooked foods warm or preparing foods requiring different heat control settings.
- For best results, buy top grade meat. Meat that is at least 3/4-inch will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. It takes fewer minutes to cook the second side. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Sugar-based sauces, excessively used, will caramelize on the grill-rocks and will create a cleaning chore.
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after turning meat or after cooking is completed.
- Should grilled foods be prepared and ready before you're ready to serve, turn heat control to a low setting and cover meat with a single sheet of foil. Food will continue to cook.

# Cleaning the Grill

**Grill Grates:** These are made from cast aluminum which have been anodized. This coating will fade with use.

- The grates should be cleaned after each use. They can be cleaned with detergent and a plastic scrubber, such as Tuffy, or washed in the dishwasher if burned on residue is first removed. For heavy soil, grates can be soaked in hot, soapy water to which a cleanser, such as household ammonia, has been added.
- *Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills.* These will remove the finish as well as scratch the grates. *Do not clean in the self-cleaning oven or use oven cleaners on the grates.*

**Grill-Rocks:** These are made from cast-iron which have been coated with porcelain enamel.

- The grill-rocks should be cleaned frequently or after any excessive build up of grease. To clean light soil, use detergent and a plastic scrubber, such as Tuffy, or wash in the dishwasher if burned on residue is first removed. For heavy soil, soak in hot, soapy water to which a cleanser, such as household ammonia, has been added. Stubborn spots on grill-rocks, such as burned on residue from sauces, can be scrubbed with a stiff bristle brush.
- An oven cleaner, such as Easy-Off, can be used for burned on soil. Follow manufacturer's directions; spray on cleaner and let soak overnight. *Do not clean grill-rocks in the self-cleaning oven.*

**Grill Element:** Follow instructions on page 16 for removing the grill element. The grill element should never be immersed in water. Most soil will burn off during use. The terminal block may be cleaned with soapy S.O.S. pad. Dry thoroughly before reinserting in the cooktop.

**Porcelain Drain Pan:** This area, located under the grill-rocks, should be cleaned after each heavy use of the grill.

- To remove light soil, clean area with soapy water or spray with cleansers such as 409 or Grease Relief. For easier clean-up, soak paper towels in a household cleanser, lay in drain pan, and soak for at least a half-hour or longer.
- To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser or plastic scrubber.
- To remove stubborn soil, spray with an oven cleaner such as Easy-Off; let soak overnight, wipe clean, rinse and dry.



# Griddle

## To Use

1. Before using the new griddle, wash in hot, soapy water; rinse and dry.
2. Place two clean grill-rocks (with handles parallel to cooktop front) into clean grill basin. Insert grill element. Do not use surface grill grates.
3. Place griddle over grill element so that the drain holes are in front. This will permit excess grease to be collected in the grease container.
4. Preheat the griddle as noted below. *Settings above 10 during griddle operation are unnecessary, can ruin the finish or cause seasonings or food to adhere to the griddle.*
5. *After griddle is preheated, season griddle with butter or oil. DO NOT PREHEAT A SEASONED GRIDDLE.* Normally, the griddle needs to be seasoned for all but high fat foods. If the griddle is seasoned during preheat, oil changes its chemical composition and forms a varnish-like finish on the griddle which is difficult to remove.
6. To maintain the finish, use nonmetallic spatulas or utensils while cooking.

## Cleaning

1. THE GRIDDLE MUST BE CLEANED AFTER EACH USE IN ORDER TO PROPERLY MAINTAIN THE FINISH. Any seasoning or food residue left on the griddle will adhere to it during the next preheat. The residue will create a varnish-like or tacky surface that will build up over a period of time. This built-up residue will tend to flake off which creates a rough texture on the griddle surface, interfering with performance and appearance of the griddle.
2. Once the griddle has cooled (DO NOT immerse a hot griddle in cold water), wash with soap or detergent in hot water in the sink. Be sure to remove all food residue before cooking on the griddle again. Any difficult to remove, cooked on residue can be removed with a plastic scrubber.
3. In the event the griddle has not been cleaned sufficiently and has a light, tacky film of oil or cooked on residue, remove with plastic scrubber and Bar Keepers Friend, Ajax, or other nonabrasive cleansers.
4. DO NOT wash in dishwasher as strong detergents remove some of the natural seasoning of the non-stick finish.

**Griddle Guide** Preheat 5 to 10 minutes at specified settings.

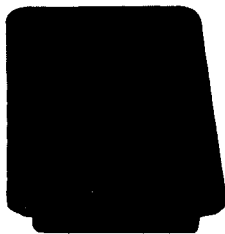
	Control Setting	Approximate Cooking Time (Minutes)	
		First Side	Second Side
Sausage Patties	8- 9	8	6
Bacon (Wafer)	8- 9	3	1-2
Ham Slice	8- 9	6	5-6
Hamburgers	7- 8	6	5
Fish Sticks	6- 7	5	3-4
Hot Dogs	8- 9	5	5
Buns	8- 9	3	
French Toast*	9-10	3	2-3
Grilled Sandwiches	8- 9	4	3
Pancakes*	9-10	2	1-2
Eggs*	5- 6	2-3	(1)

\*For best results, preheat for 10 minutes.

**NOTE:** These are suggested guides for control settings and times. Factors, such as low voltage may affect the time and control setting which provides the best results.

## Plug-in Grill Assembly

Grill assemblies include one plug-in element, two grill-rocks and two black anodized aluminum grates to convert either side of your cooktop to a grill. A storage tray is included. (Tray is *not* included with grill shipped with your cooktop.)

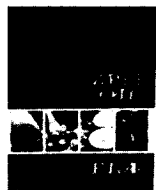


**“Energy-Saver” Model.** 2800 watt grill element permits you to control temperatures under front and rear grills independently.

**Model A151**

**Standard Model.** 2800 watt grill element distributes heat under entire grill area.

**Model A150**



## Complete Cooking with Jenn-Air

This outstanding cookbook by Jenn-Air features many invaluable recipes and cooking tips when using your Jenn-Air grill, accessories or selective-use convection oven. 192 pages.

**Model A905**

## Storage Tray

To store grill assemblies which came with cooktop cartridges except induction.

**Model A350**

## Plug-in Canning Element

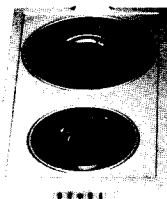
Special canning element plugs into conventional coil cooktop cartridge (Model A100), raising the heating element above the cooking surface. Allows use of oversized utensils and those with warped or rippled bottoms.

**Model A145**

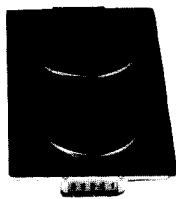
## Cooktop Cartridges



**BLACK CERAMIC**



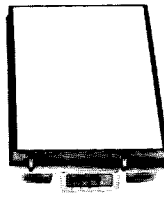
**CONVENTIONAL**



**SOLID ELEMENT**



**BLACK & WHITE INDUCTION**



### Black Glass-Ceramic

Twin element plug-in cooktop cartridge ..... Rated 240 volts **No. A120**  
Rated 208 volts **No. A120-8**

### Conventional Coil Dual rated 208/240 volts

Twin Element plug-in cooktop cartridge ..... **No. A100**

### Solid Element

Twin element plug-in cooktop cartridge ..... Rated 240 volts **No. A105**

### Induction Cartridge Dual rated 208/240 volts

Twin element cartridge with rear plug-in terminal ..... **White-No. A130R, Black-No. A135R**  
Twin element cartridge with front plug-in terminal ..... **White-No. A130F, Black-No. A135F**